

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Pownall's Bistro	Facility Type Food Service Establishment	
Licensee Name Don Pownall	Facility Telephone # 304	
Facility Address 1591 Winchester Ave Martinsburg , WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 11/29/2018	Total Time Spent 1.25

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Sandwich cooler	38
Beverage Air Cooler	39
Walk in cooler	35
Front hot case	148
Soda case Large	35
Soda case small	36
Pizza Prep	36
Hot Hold	150

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Santizerbucketkitc hen3- BayDishmachine	ChemicalHeatHe at	160		Heat	

OPERATOR - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

Observed Critical Violations
<p>Total # 3 Repeated # 0</p> <p>3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING This is a critical violation OBSERVATION: Undated dressing in Walk-In refrigerator (made 3 days ago)</p> <p>3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Macaroni and Cheese past 7 day hold time in walk-in refrigerator</p> <p>4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE This is a critical violation OBSERVATION: (CORRECTED DURING INSPECTION): Soda nozzles need cleaned</p>

Observed Non-Critical Violations
<p>Total # 4 Repeated # 0</p> <p>3-302.12 - FOOD STORAGE CONTAINERS WITH COMMON NAME OF FOOD OBSERVATION: (CORRECTED DURING INSPECTION): Baking supplies need to be labeled if stored outside of original containers</p> <p>3-501.13 - THAWING OBSERVATION: Chicken thawing at room temperature in prep sink (needs to be done under running water, in refrigerator, or in microwave for immediate service)</p> <p>6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR OBSERVATION: Front hot hold leaking water on outside from condensation. Towels laying on floor (trip hazard)</p> <p>6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR OBSERVATION: Plastic drawers in shelving need replaced (cracked)</p>

Inspection Outcome

Comments

Disclaimer

Person in Charge

Sanitarian



Alvin Christman



Keith Allison